

Snickerdoodle Slice

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Ingredients

- 2 cups plain flour
- 1tblspn ground cinnamon
- 2 eggs at room temperature
- 125 unsalted butter, melted
- 3 tspn ground cinnamon, extra
- 1 cup castor sugar
- 2 tspns bakig powder
- 1 cup milk
- 3 tblspn sugar

Method

- Preheat oven to 180C.
- Lightly grease a 20x30cm tin and line base with baking paper, leaving paper hanging over the edges.
- Sift together the flour, sugar, cinnamon and baking powder and mae a well in centre.
- In small bowl, whisk together eggs and milk.
- Poiur into the flour and mix with a metal spoon to roughly combine.
- Fold in the butter until smooth, do not overmix.
- Spoon half the mixture into the tin and smooth the surface.
- Combine the sugar and extra cinnamon and sprinkle two thirds over the mixture in the tin.

- Gently spoon the remaining cake mixture over the top, then sprinkle the remaining cinnamon sugar over the surface.
- Bake for 25-30 minutes or until firm.
- Cool in tin for 20 minutes then lift out onto wire rack to cool.
- Slice and enjoy.

Wendy Eves.